



Caring For Your Home Garden by Dr. Timothy Davis

One of the reasons I enjoy horticulture is it requires you to think ahead. Gardening can be like a good game of chess. Every action in the garden has a reaction. The reaction is often not immediate. I find it fun to relate the actions I take now to results later in the summer, fall, or even the following year. The difficulty, of course, is with such a long time span it is not always obvious what caused what.

So what am I talking about? Mostly, I'm talking about diseases and disease prevention. Many of the things we do in our gardens have a much heavier impact than we know. How you water, when you water, mulch vs. no mulch, mowing, how often you mow, how high you mow, fertilizer, planting techniques, planting dates, plant choice, plant placement, all of these, and how you do them has a tremendous effect on the disease in your garden. As one person put it we work very hard at killing the plants in our landscapes and gardens. All of the above practices are called cultural practices. Good cultural practices can greatly reduce your time, expense, and chemical usage. The level of personal satisfaction in the garden will be greatly increased as well.

One of the less known and more important cultural practices is sanitation. Keeping a clean garden and landscape! I'm not talking about all of the kids toys in the yard, or having to pick up all of your tools and put them away as soon as you're finished. I'm talking about the practice of cultural techniques to prevent the spread of diseases. Start with clean tools and finish with clean tools. Shovels, hoes, rakes, and other earth moving equipment should be cleaned and sterilized with a chlorine bleach/water solution, before and after use. This helps tremendously with soil borne diseases like nematodes, and phytophthora.

Loppers and hand pruners should be sanitized between cuts. I've seen numerous cases where a diseased branch was cut and every subsequent cut spread the disease to a new part of the plant and to other plants. (page 2)

July Schedule

Wear your Red, White and Blue	7
Sandhill Farmers Market Decal Day	14
Keith Tracy	21
Christmas in July	28



[Follow us on Twitter](#)



[Visit the website](#)

The Christmas in July Market

A new market for this year. The last Tuesday of July, will be our Christmas in July market. Now don't break out your holiday sweaters or worry about decorating the house. This market allows some of our non-traditional vendors that you would normally only see at our annual holiday market to participate during the summer season.



We will strive to decorate our market building for the season and Keith will be playing some of your favorite holiday tunes, however, we will stop short of serving eggnog in the heat. Tell your friends and perhaps invite some of those more specialized vendors you favor to apply for a spot. They can find the application online by visiting our homepage.

[Just click here.](#)

Market Flash

Stan Perry
Clemson Sandhill REC
900 Clemson Road
PO Box 23205
Columbia, SC 29224

Phone: 803.699-3187
Email: shrec@clemson.edu

[Visit us on the web](#)

[“Like Us” on Facebook](#)

[Subscribe to the Market
Newsletter](#)

[Email Market Manager](#)

(from page 1) Wash your hands before handling your plants. One notorious, and common, case involves the spread of tobacco mosaic virus (TMV) into tomatoes by smokers handling the plants. At one store where I worked every tomato and pepper plant had TMV because the person responsible for taking care of them was a smoker.

That brings up another point. Most of our nurseries are very good about having healthy plants. It is simply good business. I still check plants out completely before I bring them home. Look for discolored leaves, harmful insects such as whiteflies or aphids. Carefully, pull the plant from the pot and examine the roots. If your nurseryman objects, find a new nursery.

Clean debris such as old leaves, fallen petals, old berries or fruit. Did you know the petals from last years azaleas that are completely gone will be the cause of petal blight this year. That brown rotten look they get after a week of bloom is not normal in a healthy plant. It is caused by a fungus. Cleaning up will prolong the bloom by a week or more in years to come.

Follow Dr. Davis on Facebook or Tumblr at: www.facebook.com/CountyAgentAlmanac,
<http://urbanipm.tumblr.com/>

Support Your Local Farmers Markets

While we hope to see you every Tuesday afternoon during the season there are other Farmers Markets in the area which need your support.

You will find many of our vendors at these fine markets as well.

Wednesday: [Blythewood Market](#)

Thursday: [Lake Carolina](#)

Saturday: [Kershaw Market](#)

Saturday: [Soda City Market](#)

July 14th Market Photos



The Sandhill Farmers Market... where fun, food, and community come together.

Gardening Tips

Tomatoes Diseases and Disorders

Tomatoes (*Solanum lycopersicum*) can be grown on almost any moderately well-drained soil type. A good supply of organic matter can increase yield and reduce production problems. Tomatoes and related vegetables, such as potatoes, peppers and eggplants, should not be planted on the same land more than once in three years. Ideally, any cover crop or crop preceding tomatoes should be members of the grass family. Corn, an excellent rotation crop with tomatoes, supplies large amounts of organic matter and does not promote the growth of disease organisms that attack tomatoes. Certified seeds and plants are recommended and should be used whenever possible.

Bacterial Wilt: Bacterial wilt or Southern bacterial blight is a serious disease caused by *Ralstonia solanacearum* (formerly *Pseudomonas solanacearum*). This bacterium survives in the soil for extended periods and enters the roots through wounds made by transplanting, cultivation or insects and through natural wounds where secondary roots emerge. Disease development is favored by high temperatures and high moisture. The bacteria multiply rapidly inside the water-conducting tissue of the plant, filling it with slime. This results in a rapid wilt of the plant, while the leaves stay green. If an infected stem is cut crosswise, it will look brown and tiny drops of yellowish ooze may be visible.

Prevention & Treatment: Control of bacterial wilt of plants grown in infested soil is difficult. Rotation with non-susceptible plants, such as corn, beans and cabbage, for at least three years provides some control. Do not use pepper, eggplant, potato, sunflower or cosmos in this rotation. Remove and destroy all infected plant material. Plant only certified disease-free plants. The cultivar Kewalo is partially resistant to bacterial wilt, but is an uncommon cultivar. Chemical control is not available for this disease.

[Read the entire article by clicking here.](#)

CLEMSON
COOPERATIVE EXTENSION



CLEMSON
HOME & GARDEN
INFORMATION CENTER



CLEMSON
UNIVERSITY



Southern Sangria

Time to relax and beat the heat while enjoying a few fresh fruits. Let us know how it turns out.

- ◆ 4 (750 milliliter) bottles red wine
- ◆ 1 1/4 cups white sugar or measured sugar substitute equivalent
- ◆ 2 Granny Smith apples - peeled, cored and sliced
- ◆ 4 sliced fresh South Carolina peaches
- ◆ 2 bananas, peeled and sliced
- ◆ 2 cinnamon sticks, crushed
- ◆ 3 liters lemon-lime flavored (regular or diet) carbonated beverage

In a large pitcher, combine red wine, sugar, apples, peaches, bananas and cinnamon sticks. Refrigerate for 6 hours or overnight. When you're ready to serve, stir in the lemon-lime soda. Serves 48.

[Courtesy of the SC Peach Council](#)

See how many of these ingredients you can find at the Sandhill Farmers Market!

Our Market Supporters: [AgSouth Farm Credit](#), [Columbia NE Kiwanis](#), [Spring Valley Rotary Club](#),

Listing of 2015 Farmers Market Vendors

The Sandhill Farmers Market is fortunate to have the participation of so many quality vendors. Their selections run the gamut from fresh produce, fruits, seafood, wood crafts, fabric crafts, baked good, plants, shrubbery, natural personal care products, prepared foods and more. Some vendors are with us for the entire 30 week season, some for half of the season and others on a week to week basis. Following you will find a listing of the hard working entrepreneurs waiting to greet you. All of those in ***bold italics*** have links built in. Please note that not all vendors are able to participate in every market.

Name
<i><u>Asya's Organic Farms</u></i>
Isom's Delights
<i><u>The Peanut Man</u></i>
<i><u>The Crescent Olive</u></i>
<i><u>Mercer House Estate Winery</u></i>
Junior Chefs
AAA Greenthumb
Martin Farms Produce
<i><u>Erbe</u></i>
Paparazzi Jewelry
<i><u>The Belgian Waffle Truck</u></i>
Bee My Honey
<i><u>Chill Out Pops</u></i>
Lexington Shades of Green
Penny's Quilts and Gifts
<i><u>Lane Specialty Gardens</u></i>
<i><u>Sunny Cedars Farm</u></i>
CSD Enterprises
The Veggie Patch
It's My Sister's Fault
<i><u>January Remington</u></i>

Name
<i><u>Southern Sky Yoga</u></i>
<i><u>Leesville Aquaponics</u></i>
<i><u>Trail Ridge Farm and Dairy</u></i>
Ms. Zessie's Specialties
<i><u>Jamerry Nails</u></i>
Lem's Farm Shop
<i><u>Doswell Farm</u></i>
<i><u>Chi Design</u></i>
<i><u>Livingston Farms</u></i>
Ashley's
<i><u>Old McCaskill's Farm</u></i>
The Bird Man
<i><u>Nanna's Naturals</u></i>
Conyer's Farms of Kingstree
<i><u>Company of OHS</u></i>
<i><u>The Shrimp Guy</u></i>
<i><u>Boutique Poulet</u></i>
Bradham Farms
Judith's Hands
Isom's Delights
Cakes and More by Angela



<i><u>Congaree Milling</u></i>	<i><u>McCurley Farms</u></i>
3G's	<i><u>Penny's Naturals</u></i>

Each week we talk with perspective vendors interested in participating at the Sandhill Farmers Market. If you would like to become a vendor please visit our [market page](#) and view the vendor information along with the vendor application found in the right hand navigation pane.

"Clemson University is an Affirmative Action/Equal Opportunity employer and does not discriminate against any individual or group of individuals on the basis of age, color, disability, gender, national origin, race, religion, sexual orientation, veteran status or genetic information."